

Kir-Yianni

Samaropetra



“There is a lot of bang for the buck here, from the intriguing pinks to the ageworthy, upper level reds.” - Robert E. Parker's The Wine Advocate

“This iconic estate specializes in Xinomavro -- and good values!” - Robert E. Parker's The Wine Advocate



Kir-Yianni was established in 1997 by Yiannis Boutaris, one of the leading figures in the Greek wine industry. Kir-Yianni, “Sir John” in Greek, is best known for producing premium Xinomavro from the slopes of Mt. Vermio in Northwestern Greece.

Today, Stelios Boutaris, son of Yiannis, actively manages the winery and their two 30+ year-old estate vineyards located in Naoussa and Amyndeon. Combined, the vineyards stretch over 160 acres and range in elevation from 1,000 to 2,200 feet. The Naoussa vineyard is located in Yiannakohori, the highest point in the viticultural zone, and is home to all the Kir-Yianni red varieties. The vines are planted in 40 different blocks based on their different soil properties. The Amyndeon vineyard is located in one of the most promising Greek winemaking regions. This smaller of the two vineyards is home to the winery’s white varieties.

Varietal Composition:	Roditis 50%, Sauvignon Blanc 50%
Classification:	PGI Florina
Vineyard Location:	Agios Panteleimon in Florina in Northwestern Greece. Situated at an altitude of 1,800 ft elevation.
Soils:	Sandy and poor
Vinification:	Fermentation takes place at from 16-18C in stainless steel tanks except for about 10% of the low-canopy Roditis which ferments in new oak at 20C. Post-fermentation batonnage on the lees for 2 ½ months in stainless steel tanks.
Alcohol:	12.7%
Total Acidity:	6.1 gr/lit.
pH:	3.32
Winemaker Notes:	Bright yellow-green color. The nose is dominated by intense fruity character, displaying aromas of tropical fruits and grapefruit. On the palate, the Roditis offers a rich mouthfeel while the refreshing acidity and floral finish create an expressive yet elegant wine.